**Pannu Kakku (Finnish Oven Cakes)**

**Ingredients**

* 4 cups [milk](http://www.recipezaar.com/library/getentry.zsp?id=360)
* 4 [eggs](http://www.recipezaar.com/library/getentry.zsp?id=142)
* 1/2 cup [sugar](http://www.recipezaar.com/library/getentry.zsp?id=139)
* 1 teaspoon [salt](http://www.recipezaar.com/library/getentry.zsp?id=359)
* 1 teaspoon [vanilla](http://www.recipezaar.com/library/getentry.zsp?id=350)
* 1 cup [flour](http://www.recipezaar.com/library/getentry.zsp?id=64)
* 4 tablespoons melted [butter](http://www.recipezaar.com/library/getentry.zsp?id=141)
* [powdered sugar](http://www.recipezaar.com/library/getentry.zsp?id=140)

**Directions**

1. Beat eggs.
2. Add milk, sugar, salt, vanilla and flour.
3. Mix well.
4. Add melted butter and mix until blended.
5. This will be a thin batter.
6. Pour into a greased 9x13 pan.
7. Bake at 400 degrees for approx.
8. 40 minutes- until custard is set and top is nicely browned.
9. Sprinkle with powdered sugar before serving.
10. Serve with warmed syrup or jam.

**Mini Frittatas**

## Ingredients

* Nonstick vegetable oilhttp://a19.g.akamai.net/7/19/7125/1450/Ocellus.coupons.com/_images/showlist_icon.gif cooking sprayhttp://a19.g.akamai.net/7/19/7125/1450/Ocellus.coupons.com/_images/showlist_icon.gif
* 8 large eggs
* 1/2 cup whole milkhttp://a19.g.akamai.net/7/19/7125/1450/Ocellus.coupons.com/_images/showlist_icon.gif
* 1/2 teaspoon freshly groundhttp://a19.g.akamai.net/7/19/7125/1450/Ocellus.coupons.com/_images/showlist_icon.gif black pepper
* 1/4 teaspoon salt
* 4 ounces thinly sliced ham, chopped
* 1/3 cup freshly grated Parmesan
* 2 tablespoons chopped fresh Italian parsley leaves

## Directions

Preheat the oven to 375 degrees F.

Spray 2 mini muffin tins (each with 24 cups) with nonstick spray. Whisk the eggs, milk, pepper, and salt in a large bowl to blend well. Stir in the ham, cheese, and parsley. Fill prepared muffin cups almost to the top with the egg mixture. Bake until the egg mixture puffs and is just set in the center, about 8 to 10 minutes. Using a rubber spatula, loosen the frittatas from the muffin cups and slide the frittatas onto a platter. Serve immediately.

# Lebanese fruit salad

* 1 apple, core removed, diced
* 1 pear, core removed, diced
* 1 peach, stone removed, diced
* 1/3 cup dried apricots, chopped
* 1/3 cup dried figs, chopped
* 1/4 cup flaked almonds
* 1/4 cup shelled pistachio nuts
* 1 small lemon, rind finely grated
* 1 pinch ground cloves
* 1/2 teaspoon vanilla extract
* 1/2 cup apple juice
* 1 teaspoon rosewater essence
* vanilla ice-cream, to serve

#### Topping

* 1 tablespoon sugar
* 2 tablespoons shelled pistachio nuts, chopped
* 1 tablespoon cinnamon

### Method

1. Combine apple, pear, peach, apricots, figs and nuts in a large bowl. Mix well.
2. Add rind, cloves, vanilla, juice and rosewater to fruit mixture. Mix well to combine. Divide between 4 bowls. Top with ice-cream.
3. Make topping Combine sugar, nuts and cinnamon. Sprinkle over ice-cream. Serve.

### Irish Soda Bread

## INGREDIENTS

* 3 cups all-purpose flour
* 1 tablespoon baking powder
* 1/3 cup white sugar
* 1 teaspoon salt
* 1 teaspoon baking soda
* 1 egg, lightly beaten
* 2 cups buttermilk
* 1/4 cup butter, melted

## DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5 inch loaf pan.
2. Combine flour, baking powder, sugar, salt and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in butter. Pour into prepared pan.
3. Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.